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OPERATOR'S MANUAL
TECHNICAL SUPPLEMENT
PARTS AND ELECTRICAL DIAGRAMS



Donut Glazers

HG18EZ • HG18C



SUPPORT

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Donut Glazer

HG18EZ • HG18C

Owner's Manual

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BELSHAW-ADAMATIC FREIGHT DAMAGE POLICY

Belshaw-Adamatic has made every effort to insure that your equipment arrives in excellent condition. **For your protection**, please inspect your shipment for any signs of damage that may have occurred during transport. Please note any damage that is found during inspection and file a freight claim with the shipping company immediately. Acceptance of damaged equipment may become the responsibility of the acceptor.

IMPORTANT

Keep This Manual For Future Reference.



EQUIPMENT RECORD

Please provide the information below when you correspond with us about your machine.

Purchased by _____

Installed by _____

Date of installation _____ Model number _____

Serial number _____

030116

MN-1755EN

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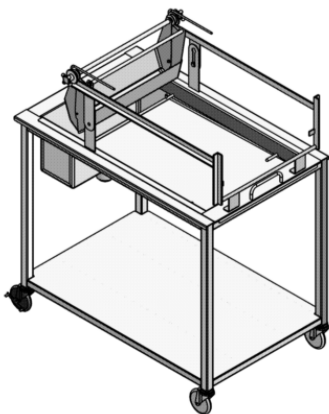
About the HG18EZ and HG18C Glazers

The **HG18EZ and HG18C Glazers** are designed to glaze donuts on the top and sides with an even distribution of glaze.

- The **HG18EZ Glazer** uses the EZLift rail system. The glaze applicator slides on a frame above the glazer.
- The **HG18C Glazer** has no frame. The glaze applicator is held directly by the operator.

The **HG18EZ and HG18C Glazers** are designed to be used on a level floor.

The **HG18EZ and HG18C Glazers** produce 0.0 dB(A) of equivalent A-weighted sound pressure at workstations. This has been determined because there is no machine-driven operation. Operation of **HG18EZ and HG18C Glazers** is by a human operator.



Thorough understanding of how to safely operate, clean, and maintain the **HG18EZ and HG18C Glazers** will prevent production delays and injuries. The operator must work safely at all times, read and follow the instructions in this manual, and heed all warnings, including the following:

- ⚠ DO NOT OVERFILL the **Glaze Kettle**. If glaze overflows the **Kettle**, it could cause someone to slip on the floor and be seriously injured.
- ⚠ BE CAREFUL never to get glaze, water, or other materials on the floor. If anything does get spilled on the floor, clean the area immediately. Materials on the floor can cause people to slip or fall, resulting in serious injury or loss of life.
- ⚠ TO AVOID damaging the glazer, never use force to assemble, disassemble, operate, clean, or maintain it.
- ⚠ TO PREVENT damage to the **Kettle**, never scrape it with a metal object. Use only a plastic or rubber bowl scraper.

1 Assembly – HG18EZ Glazer

Initial Cleaning and Sanitation

1. REMOVE the **HG18EZ Glazer** from box and discard all packing materials.
2. WASH, RINSE AND SANITIZE all the parts of the **HG18EZ Glazer** before use. (See *Cleaning*, Section 3.)

Assembling the Glazer

1. PLACE the **Lower Shelf (8)** onto the bottom of the **Frame (5)**.
2. INSERT the **Glazer Kettle (10)** onto the **Frame (5)**. (See Figure 1.)
3. PLACE the **Screen Support (9)** onto the **Kettle (10)**.
4. INSERT the **Drain Valve (6)** onto the drain under the **Glaze Kettle (10)**.

Notes:

5. **Cover (2)** is optional
6. **Sloping Kettle:** Your glazer may have a sloping **Kettle (12)**, rather than box shaped

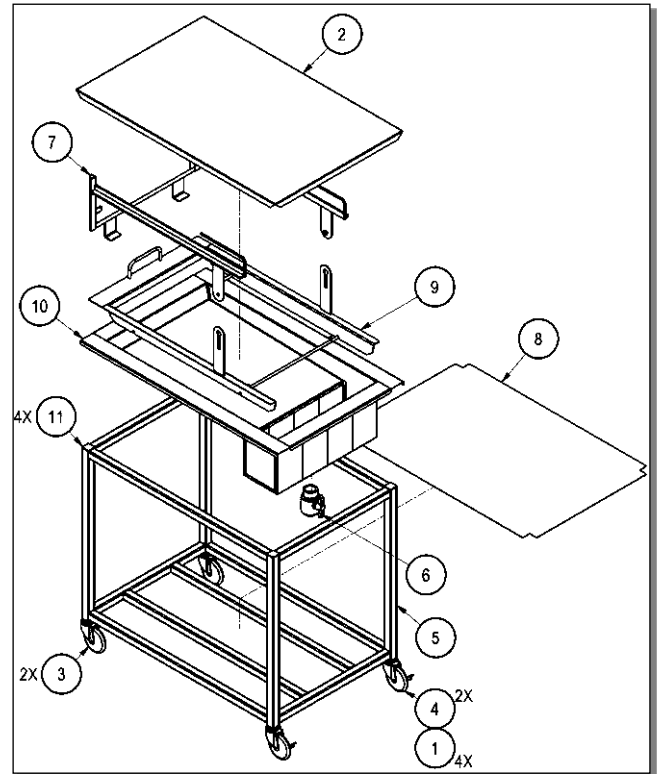


Figure 1, Glazer Assembly

7. ASSEMBLE the **Upper Frame** (7) onto the **Screen Support** (9) by inserting the pin on the **Upper Frame** into the top of the slot on the **Screen Support** and sliding it down. (See Figure 2.)

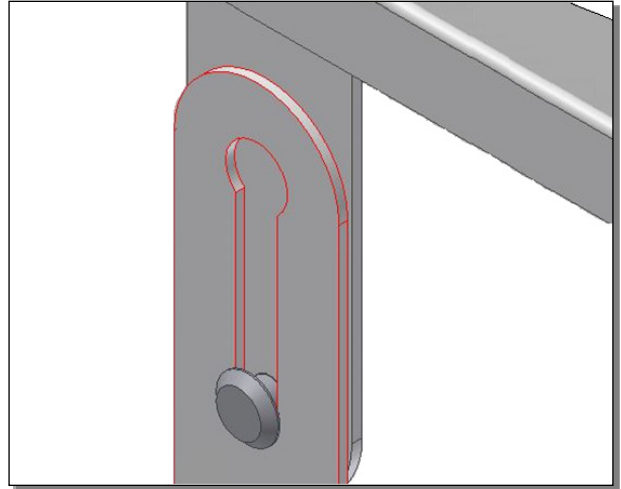


Figure 2, Screen Support Slot

8. ASSEMBLE the **Glaze Applicator** onto the top of the **Upper Frame**, aligning the rollers with the tracks (See Figure 3.)

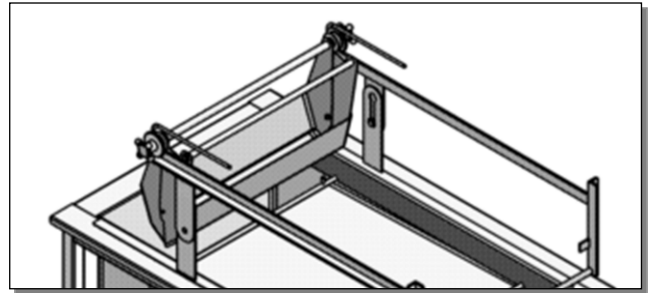


Figure 3, Upper Frame Assembly

Note: The optional **Glaze Kettle Cover** (2) can be installed onto the kettle after the **Upper Frame** and **Screen Support** are removed. (See Figure 1.)

2 Assembly – HG18C Glazer

Initial Cleaning and Sanitation

1. REMOVE the **HG18C Glazer** from box and discard all packing materials.
2. WASH, RINSE AND SANITIZE all the parts of the **HG18C Glazer** before use. (See *Cleaning*, Section 3.)

Assembling the Glazer

1. PLACE the **Lower Shelf** (6) onto the bottom of the **Frame** (9).
2. INSERT the **Glazer Kettle** (12) onto the top of the **Frame** (9).
3. PLACE the **Screen Support** (10) onto the **Kettle** (12).
4. INSERT the **Drain Valve** (11) onto the drain under the **Glaze Kettle** (12).

Notes:

- **Cover** (3) is optional
- **Sloping Kettle:** Your glazer may have a sloping **Kettle** (12), rather than box shaped

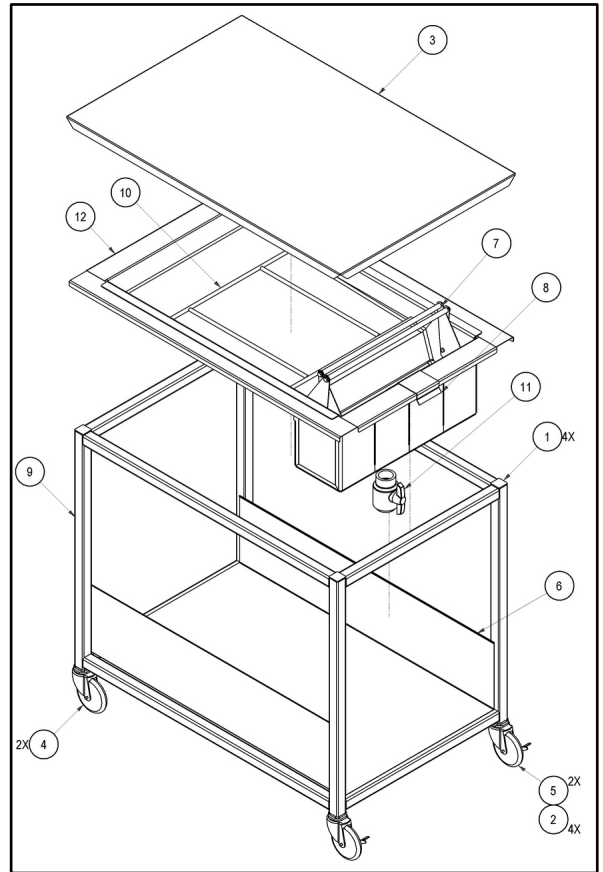


Figure 4, HG18C Glazer Assembly

3 Assembly – Kettle Cover and Drain Tray (optional)

The Drain Tray is optional with HG18EZ and HG18C glazers.

Installing the Kettle Cover Cover (optional)

1. Find the four Cover Support Brackets (Figure 5).

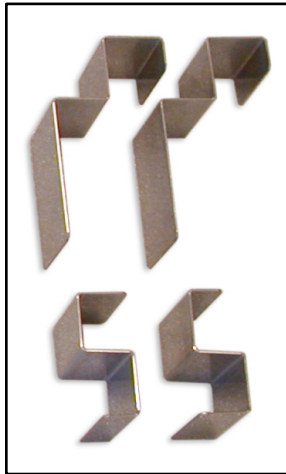


Figure 5, Kettle Cover support brackets

2. Place the Lower Support Brackets on the lower bar of the frame (Figure 6). The Lower Support Brackets are smaller than the Upper Support Brackets. Lift the bottom shelf if necessary.



Figure 6, Kettle Cover support brackets

3. Place the Upper Support Brackets on the upper bar of the frame (Figure 7). Lift the kettle up if necessary.



Figure 7, Upper support brackets

4. Install the Kettle Cover on the side of the Glazer (Figure 8).

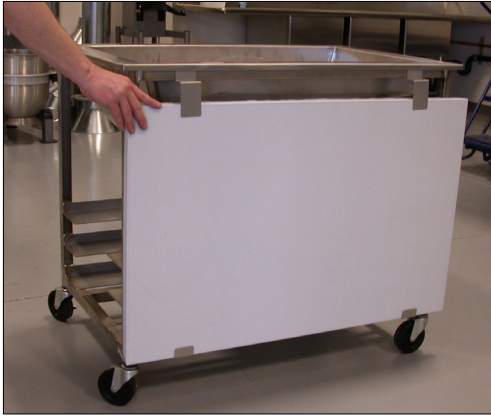


Figure 8, Kettle Cover installed on side of glazer

5. Or, place the cover over the top of the Glazer Kettle (Figure 9).



Figure 9, Glazer with cover on

Installing the drain tray (optional)

1. Find the Drain Tray support brackets (Figure 10)

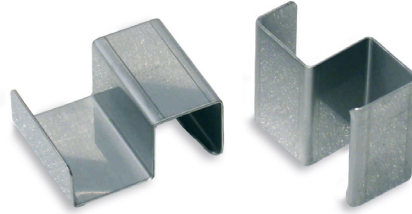


Figure 10, Drain Tray support brackets

2. Place the Drain Tray support brackets on the lower bar of the frame (Figure 11)

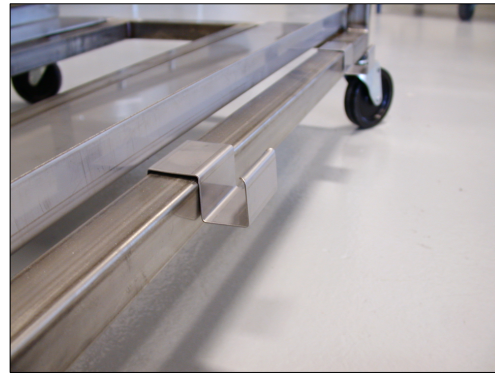


Figure 11, Drain Tray support brackets

4. Make sure that the Drain Tray Support Rod is inserted into the Mounting Brackets under the Drain Tray (Figure 12)



Figure 12, Brackets under Drain Tray

Install the Drain Tray (Figure 13)



Figure 13, Installing the Drain Tray

3 Operation – HG18EZ Glazer

General Use of the Glazer

To use the **HG18EZ Glazer**, SET a screen of donuts onto the **Screen Support**, then PASS the **Glaze Applicator** over the donuts by the frame-supported applicator on the **HG18EZ Glazer**.

The **Glaze Applicator** is designed to give uniform glaze coverage to donuts. Any excess glaze will drain back into the reservoir.

Operating the Glazer

1. After the **HG18EZ Glazer** has been cleaned, sanitized and assembled, POUR glaze into the glaze reservoir section of the **Kettle** (Kettle will hold approximately 30 pounds of glaze).
2. TILT the **Upper Frame** assembly up, placing the **Glaze Applicator** into the **Glaze Reservoir** (See Figure 14.)
3. Allow the **Applicator** to FILL with glaze.
4. PLACE a screen of donuts on top of the **Screen Support**, locating it on the pins.
5. SPREAD the **Glaze Applicator** handles apart to close the bottom of the applicator.

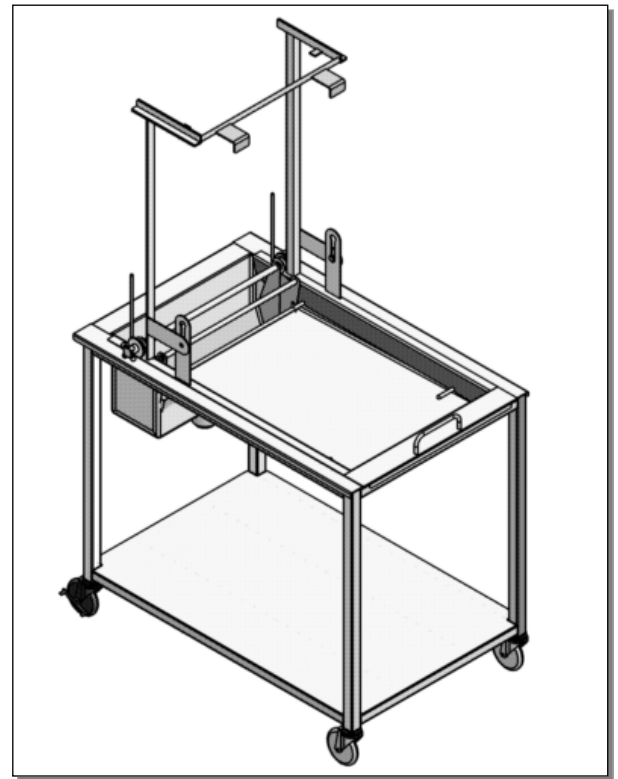


Figure 14, Filling Position

7. TILT the **Upper Frame** assembly down lifting the **Glaze Applicator** out of the **Kettle** (See Figure 15)



Figure 15, Tilt Upper Frame Down

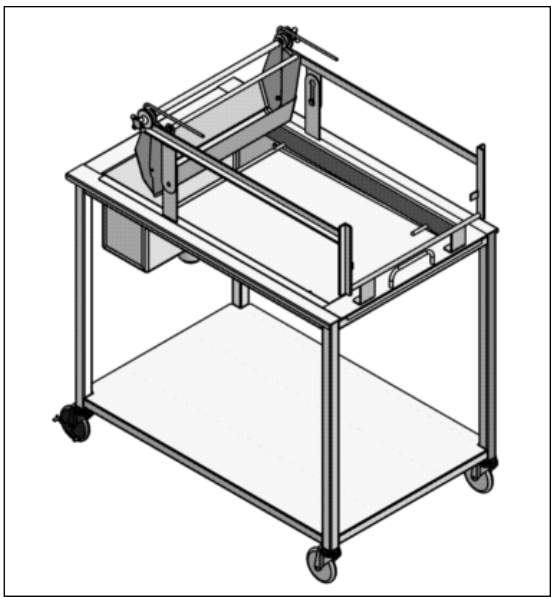


Figure 16, Glazing Position

8. ROLL the **Glaze Applicator** over the donuts and return it to the reservoir end to the **Kettle**. (See Figure 16.)
9. TILT the **Upper Frame** assembly up again, placing the **Glaze Applicator** back into the reservoir.
10. REMOVE the screen of donuts and place a new screen on the **Screen Support**.
11. REPEAT steps 2 through 10

IMPORTANT

Casters with brakes can be locked during operation to keep glazer stationary. DO NOT forget to unlock brakes on wheels after operation, as most bakery floors are very hard on rubber wheels.



4 Operation – HG18C Glazer

General Use of the Glazer

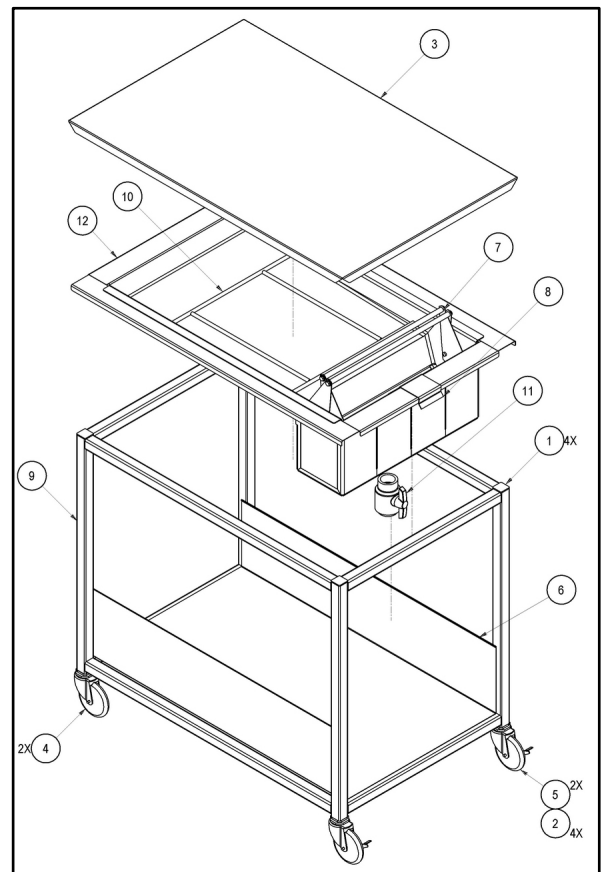
To use the **HG18C Glazer**, PLACE a screen of donuts onto the **Screen Support**, then PASS the **Glaze Applicator** over the donuts by hand.

The **Glaze Applicator** is designed to give uniform glaze coverage to donuts. Any excess glaze will drain back into the reservoir.

Operating the Glazer

1. After the **HG18C Glazer** has been cleaned, sanitized and assembled, POUR glaze into the glaze reservoir section of the **Kettle** (Kettle will hold approximately 30 pounds of glaze).
2. PLACE a screen of donuts on top of the **Screen Support**, locating it on the pins.
3. SQUEEZE the **Glaze Applicator** handles together to open the bottom and allow glaze enter.
4. LOWER the **Glaze Applicator** by hand into the **Glaze Reservoir**.
5. Allow the **Applicator** to FILL with glaze.

6. SPREAD the **Glaze Applicator** handles apart to close the bottom of the applicator.
7. MOVE the **Glaze Applicator** over the donuts about 3 inches (75 mm) above them
8. Return the **Glaze Applicator** to the reservoir end of the **Kettle**.
9. REMOVE the screen of donuts and place a new screen on the **Screen Support**.
10. REPEAT steps 2 through 9.



Cleaning the Glazer

For your safety, observe the following warnings throughout the entire cleaning process.

Once a day, clean as explained below:

1. DRAIN/DISCARD unused glaze.
2. REMOVE the following parts from the **HG18EZ/HG18C Glazer**:
 - ✓ Glaze Applicator
 - ✓ Upper Frame (**HG18EZ** only)
 - ✓ Screen Support
 - ✓ Kettle
3. WASH each of the above parts with mild soap and hot water then RINSE and SANITIZE.
4. WIPE down the **Frame** with damp cloth with mild soap and hot water and SANITIZE.
5. REASSEMBLE in reverse order. (See Assembly, Sections 1 and 2.)

IMPORTANT

Casters with brakes can be locked during operation to keep glazer stationary. **DO NOT** forget to unlock brakes on wheels after operation, as most bakery floors are very hard on rubber wheels.



WARNING

Thoroughly clean and dry the floor if glaze, water, and/or other materials are spilled. Materials spilled on the floor can cause serious injury or loss of life.



6

Maintenance

In order to ensure the intended and safe operation of the **HG18C** or **HG18EZ Glazer**, follow all procedures and instructions listed in the manual.

Parts list, HG18EZ Glazer

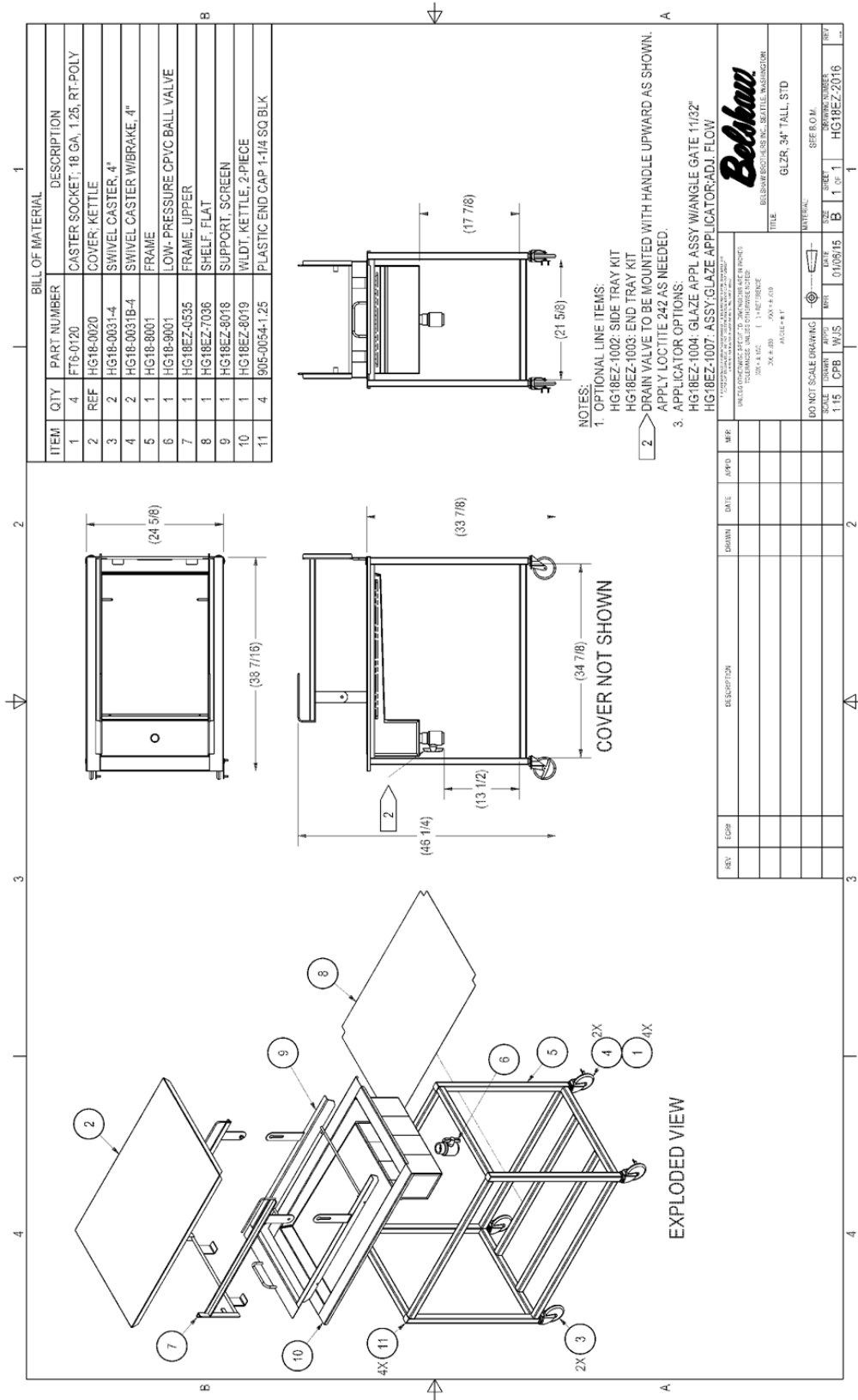
Glazer ITEM	QTY	Part Number	Description
1	4	FT6-0120	Caster Socket, 18 Ga. 125, RT-Poly
2	REF	HG18-0020	Cover, Kettle
3	2	HG18-0031-4	Swivel Caster, 4"
4	2	HG18-0031B-4	Swivel Caster w/Brake, 4"
5	1	HG18-8001	Frame
6	1	HG18-9001	Low-Pressure CPVC Ball Valve
7	1	HG18EZ-0535	Frame, Upper
8	2	HG18EZ-7036	Shelf, Flat
9	2	HG18EZ-8018	Support, Screen
10	1	HG18EZ-8019	WLDT, Kettle, 2-Piece
11	4	905-0054-1.25	Plastic End Cap 1-1/4 SQ BLK

(See **Figure 16**, Parts List, HG18EZ Glazer Body)

Applicator ITEM	QTY	Part Number	Description
1	2	HG18-0003	Hinge Stud
2	1	HG18EZ-0033	Main Shaft
3	2	HG18EZ-0057	Glazer Roller
4	2	HG18EZ-0527	Clamping Knob, 1/2-13 Thread
5	1	HG18EZ-6006	Handle; Adj. Flow Applicator, Outer Shell
6	1	HG18EZ-7030	Glaze Applicator, Adj. Flow, Side Outer Shell
7	1	HG18EZ-7031	Glaze Applicator, Adj. Flow, Side Inner Shell
8	2	903-0979	SST. 1/4-20 x 0.75 Hex Head Machine Screw
9	2	903-7531SS	SST. 1/4 Flat Washer, Regular

(See **Figure 17**, Parts List, HG18EZ Glaze Applicator)

Figure 16, Parts List, HG18EZ Glazer Body



Parts list, HG18C Glazer

Glazer ITEM	QTY	Part Number	Description
1	4	FT6-0120	Caster Socket, 18 Ga. 125, RT-Poly
2	REF	HG18-0020	Cover, Kettle
3	2	HG18-0031-4	Swivel Caster, 4"
4	2	HG18-0031B-4	Swivel Caster w/Brake, 4"
5	1	HG18-8001	Frame
6	1	HG18-9001	Low-Pressure CPVC Ball Valve
8	2	HG18EZ-7036	Shelf, Flat
9	2	HG18EZ-8002	Support, Screen
10	1	HG18EZ-8019	WLDT, Kettle, 2-Piece
11	4	905-0054-1.25	Plastic End Cap 1-1/4 SQ BLK

(See **Figure 18**, HG18C Glazer Body)

Applicator ITEM	QTY	Part Number	Description
1	1	HG18-0088	Handle; Glaze applicator inner shell
2	1	HG18-0087	Handle; Glaze applicator outer shell
3	1	HG18-0086	Glaze applicator side – inner shell
4	2	HG18-0085	Glaze applicator side – outer shell
5	2	HG18-0003	Hinge Stud
6	4	903-7531SS	SST. ¼ Flat Washer, Regular
7	4	903-0979	SST. ¼-20 x 0.75 Hex Head Machine Screw

(See **Figure 19**, HG18C Glaze Applicator)

Parts list, Drain Tray for HG18EZ and HG18C

(Drain Tray is optional)

ITEM	Drain Tray	QTY	Part Number	Description
1		2	HG18-0042	Drain Tray Support Bracket
2		1	HG18EZ-6002	Drain Tray Support Rod
3		1	HG18EZ-8004	Drain Tray

BILL OF MATERIAL			
ITEM	QTY	PART NUMBER	DESCRIPTION
1	2	HG18-0042	DRAIN TRAY SUPT BRKT
2	1	HG18EZ-6002	ROD, SUPPORT, DRAIN TRAY
3	1	HG18EZ-8004	TRAY, DRAIN
4	1	REF	GLAZER

REV	ECR#	DESCRIPTION	DRAWN	DATE	APP'D	MFR										
1	11342	ITEM 2 HG18EZ-8002 WAS HG18-0041; RE-SORT BOM	AB	11/28/07	AB		<small>UNLESS OTHERWISE SPECIFIED, DIMENSIONS ARE IN INCHES TOLERANCES, UNLESS OTHERWISE NOTED: XX = ± 1/32 () = REFERENCE .XX = ± .030 .XXX = ± .010 ANGLE = ± 1°</small>									
									BELSHAW BROTHERS INC., SEATTLE, WASHINGTON TITLE: KIT; SIDE TRAY							
							DO NOT SCALE DRAWING		MATERIAL: SEE B.O.M.							
								SCALE	DRAWN	APP'D	MFR	DATE	SIZE	SHEET	DRAWING NUMBER	REV
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Figure 20, HG18EZ/HG18C Drain Tray